

AMENDMENT TO CLAIMS:

9. (Currently Amended) A method for the pasteurisation of drinks, the method comprising:

heating a flow of volume of a drink product~~(heating phase in which a flow volume of a drink product is heated above a pasteurisation temperature to a maximum temperature; and immediately cooling the drink product after the maximum temperature has been reached,~~ and a cooling phase in which the heated drink product is cooled before being filled into a container, wherein the cooling phase is commenced immediately after a previously calculated maximum temperature has been reached in the heating phase, and

wherein a maximum quantity of pasteurisation units (PU) to be applied for the pasteurisation of the drink product is computed, and then a temperature variation and length of the said heating phase, and a temperature variation and length of the said cooling phase are chosen, such that during pasteurisation, the number of pasteurisation units previously calculated corresponds to the total number of pasteurisation units actually applied during the said heating and said cooling phases.

10. (Currently Amended) A method for the pasteurisation of drinks according to Claim 12, wherein the pasteurisation unit is defined as:

$$PU = t_h * 1,393^{(9h-92)}$$

wherein t_h represents heat holding time, $9h$ represents heat holding temperature, and 92 represents pasteurisation temperature, respectively.

11. (Currently Amended) A method for the pasteurisation of drinks according to Claim 12, wherein the time length of the said heating phase in a temperature range within which pasteurisation takes place is shorter than that of the said cooling phase.

12. (Currently Amended) A method for the pasteurisation of drinks according to Claim 12, wherein in the said heating phase a stream of the drink product is heated occurs in a recuperator by heat transfer from outflowing the product stream.

13. (Currently Amended) A method for the pasteurisation of drinks according to Claim 12, ~~the~~ wherein said heating phase includes a first heating phase in which heating lasts until the temperature of the drink product reaches just above the pasteurisation temperature, and a second